

Ripa Della Volta Amarone della Valpolicella

Azienda Agricola Ottella

Italy - Veneto - Amarone della Valpolicella DOCG

The vineyards are located at an elevation of 300-600 metres above sea level, with a south-southwesterly exposure. Training system: Guyot.

It features an intense red color with garnet highlights. The nose offers up a rich variety of aromas with fruity notes of cherries, morello cherries and plums, spices and hints of chocolate. It is round and caressing with soft, mellow tannins balanced by excellent acidity that enhances its drinkability and ageing potential.

It is a wine with a marked personality, great finesse, elegance, and extraordinary longevity.

| Specifications | |
|------------------------|---|
| Appellation | Amarone della Valpolicella DOCG |
| Wine Type | Red |
| Varietals | 70% Corvina, 20% Corvinone, 5% Oseleta and 5% Spigamonte |
| Age of Vines | Average 10 years |
| Agricultural Practices | Sustainable |
| Soil type | medium-textured limestone with good amounts of stones and rock |
| Vinification | Aged for 3 years in 2500 liters Slavonian oak foudre and French oak 225-liter barriques. Wine was slightly filtered before bottling. |
| Pairings | It pairs well with main dishes such as game and roasts, but also cured meats and mature cheese. |



Codes, Weights and Measures

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|---------------|------------------------------|
| UPC | 7 84585 02891 7 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02891 4 |
| Case Weight | 20 |
| Cases/Pallet | 56 |
| Layers/Pallet | 14 |
| ABV | 16.00% |
| SRP | \$ 69.99 USD 750mL Bottle |